

DINNERLY



July Sweet Snack Special!

Salted Caramel and Peanut Popcorn



30 minutes



2 Servings

Our salted caramel popcorn takes movie night to the next level. Coated in a finger-licking caramel and dotted with roasted peanuts, it's impossible to resist. Meet your new movie marathon necessity!

WHAT WE SEND

- 100g popcorn kernels
- 80g peanuts ⁵
- 250ml thickened cream ^{6,7}
- 220g brown sugar
- 100g unsalted butter ⁷

WHAT YOU NEED

- 2 tbs vegetable oil
- 1 tsp salt

TOOLS

- 2 large oven trays
- baking paper
- large saucepan with lid
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 895kcal, Fat 62.4g, Carbs 71.5g, Proteins 9.6g



1. Prep utensils

Preheat the oven to 180C. Line 2 large oven trays with baking paper.



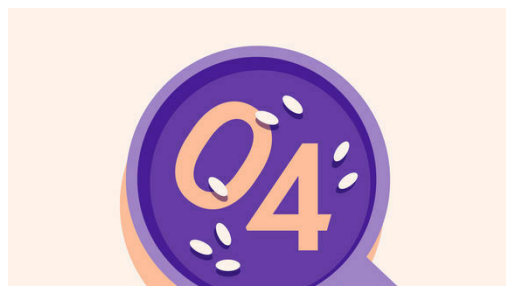
2. Cook popcorn kernels

Heat **2 tbs vegetable oil** in a large saucepan (see Kitchen note) over medium-high heat. Add the **popcorn kernels**, cover and gently shake the pan when they start to pop. Cook, shaking regularly, for 2-3 mins until the kernels have popped. Transfer the **popcorn** to a large bowl.



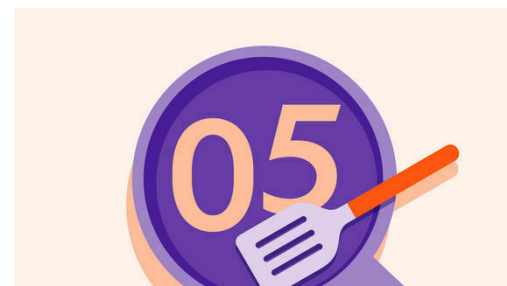
3. Make caramel

Add the **peanuts** to the popcorn and stir to combine. Put the **cream**, **220g (1 cup) brown sugar**, **100g butter** and **1 tsp salt** in a small saucepan. Cook over medium-high heat, stirring, for 2-3 mins until the butter melts and the sugar dissolves. Bring to the boil and cook, without stirring, for 8-10 mins until the caramel is dark golden. Remove the pan from the heat.



4. Bake caramel popcorn

Carefully pour the **caramel** over the popcorn and stir until well combined. Spread the **caramel popcorn** in an even layer over the lined trays. Bake, swapping the trays halfway, for 8-10 mins until dark golden, crisp and dry to the touch.



5. Serve up

Cool the **popcorn**, then break into pieces. Enjoy straight away or store in airtight containers or glass jars at room temperature. **Serves 3-4.**



6. Kitchen note

A heavy-based saucepan is best for popcorn. To check if the pan is hot enough, add a few corn kernels to the hot oil. When they start to pop, the pan is ready. Remove them before adding the remaining kernels.